SATELLITE FOOD SERVICE

910.1 PURPOSE AND SCOPE

This policy establishes the requirement for providing food services to Corrections Bureau satellite facilities.

910.2 POLICY

The Thurston County Sheriff's Office Corrections Bureau Contract Food Service Staff will ensure healthy and nutritious meals, as defined by current standards, are prepared and ready to be transported to Correctional Options and the Thurston County Juvenile Detention Center, for the purpose of feeding inmate populations, as contracted.

910.3 PROCEDURES

(a) The Contract Food Service (FS) staff will ensure that all hot foods prepared for satellite locations will be heated to a minimum of 165 degrees Fahrenheit. They will also ensure that:

  (a) All containers of hot food will be held at a minimum of 150° F. until loaded into transport containers.

  (b) All food that may become tainted as a result of extreme temperature fluctuations, hot or cold, that is prepared for satellite locations, will be removed from the heat or cold source and loaded directly into transport containers.

  (c) All cold item foods that may become tainted as a result of extreme temperature fluctuations will be pre-chilled to 41°F or below prior to loading.

  (d) Utensils for serving food will be sent to those satellite locations that do not have their own.

  (e) Thurston County Corrections Bureau FS will verify food temperatures using a probe thermometer prior to plating and loading into transport containers.

  (f) Temperatures of hot and cold foods that could become potentially hazardous will be recorded on the Daily Menu by Food Service Staff (FS) prior to being sent. The Corrections Bureau will ensure FS keep copies of the Daily Menu.

  (g) Temperature logs will be available for Heath Department inspection.

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